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THE  
KETTLE  
BLACK

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## FOOD

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TOAST WITH HOUSE-CHURNED BUTTER &  
SEASONAL PRESERVES  
- \$7.50 -

SOAKED MUESLI WITH AUSTRALIAN GRAINS,  
HOUSE-MADE YOGHURT, SEASONAL FRUITS  
& FLOWERS  
- \$14.00 -

COCONUT SET CHIA,  
MANGO, RASPBERRY SORBET, MACADAMIAS, MAPLE,  
TOASTED COCONUT  
- \$18.00

HOTCAKE WITH RICOTTA,  
BLUEBERRIES, MAPLE,  
DOUBLE CREAM, SEEDS & NUTS  
- \$21.00 -

POLENTA PORRIDGE WITH BURNT MAPLE,  
TEXTURES OF STRAWBERRY & BASIL  
- \$16.00 -

SEASONAL AVOCADO WITH CITRUS,  
TOAST & LOCAL KELP SALT  
- \$13.50 -  
- ADD FETA \$4.50 -

EGGS YOUR WAY ON TOAST  
- \$11.00 -

TATAKI OCEAN TROUT WITH A RAW KALE &  
PICKLED VEGETABLE SALAD, SEAWEED, ALMONDS &  
POACHED EGGS  
- \$21.00 -

CHILLI SCRAMBLED EGGS WITH HOUSE  
CURED KANGAROO, FETA & LEAVES  
- \$19.50 -

CONFIT FREE RANGE PORK, COMPRESSED PEAR,  
POACHED EGGS, BUTTER EMULSION  
- \$19.00 -

SEASONAL LOCAL MUSHROOM  
- COOKED & RAW - ON TOAST WITH  
MUSHROOM POWDER & FRESH GOAT CURD  
- \$18.00 -  
- ADD EGG \$3.00 -

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KALE & CAULIFLOWER SALAD, MISO, ALMOND HUMMUS,  
AVOCADO, POACHED EGG, SALTED SEEDS  
- \$19.50 -

BEANS WITH BASIL PESTO, RED PEPPERS  
HOUSE-MADE TOMATO SAUCE & TOAST  
- \$16.00 -  
- ADD CHORIZO \$5.00 -

FRESH SNAPPER IN A BRIOCHE ROLL  
WITH GREEN PAPAYA SALAD,  
CITRUS MAYONNAISE, CHILLI JAM & LIME  
- \$23.00 -

CAPE GRIM BEEF  
WITH HOUSE-MADE MUSTARD, SEASONAL FRUIT  
RELISH & LEAVES ON THE KETTLE BLACK BUN  
- \$23.00 -

MARKET FISH WITH POTATO CRISPS,  
TOMATO, AVOCADO & LEAVES  
- \$25.00 -

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## SIDES

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EGG / TOAST  
- \$3.00 -

BUTTER EMULSION / MAPLE  
DOUBLE CREAM  
- \$3.00 -

MUSHROOMS/ FETA / RAW TOMATO  
- \$4.50 -

HOUSE CURED KANGAROO  
- \$6.00 -

BACON / CHORIZO / AVOCADO  
- \$5.00 -

RAW KALE SALAD  
- \$7.00 -

TATAKI OCEAN TROUT  
- \$8.00 -

GLUTEN FREE BREAD / FRUIT TOAST / CHILLI SAUCE  
- ADD \$1.00 -

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## COFFEE

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BLACK - \$4.00

MILK - \$4.00

SINGLE ORIGIN COFFEE / FILTER  
- REFER TO BOARD -

SOY - \$0.50

ALMOND MILK- \$1.00

HOT CHOCOLATE - \$4.00

MOCHA - \$4.50

ICED CHOCOLATE / ICED COFFEE - \$7.00

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## TEA

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ENGLISH BREAKFAST  
EARL GREY  
JASMINE  
WHITE PEONY  
LEMONGRASS & GINGER  
PEPPERMINT  
CHAMOMILE

- \$4.50 -

CHAI - \$4.50

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## COLD DRINKS

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### FRESH COLDPRESS JUICE

ORANGE - \$7.00

KALE, CELERY, GREEN CAPSICUM, LEMON, APPLE- \$7.00

BEETROOT, CARROT, CELERY, APPLE, LEMON - \$7.00

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### BOTTLED

KOMBUCHA: ORIGINAL / KAKADU PLUM & GINGER 6.50

STRANGELOVE: SMOKED COLA, BLOOD ORANGE & CHILLI,  
GINGER BEER, LEMON SQUASH, BITTER GRAPEFRUIT  
- \$5.00 -

SPARKLING WATER 500ML - \$6.00 / 1LTR \$10.00

## WINE

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### SPARKLING

NV PRINCE ESTIVAC BLANC DE BLANC BRUT  
FRANCE - \$13.00 / \$60.00

### WHITE WINE

2015 RIESLINGFREAK NO.3 RIESLING  
CLARE VALLEY, SA - \$11.00 / \$55.00

2015 OUT OF STEP FIANO  
HEATHCOTE, VIC - \$12.00 / \$58.00

### ROSE

2015 PORT PHILLIP ESTATE SALASSO ROSE  
MORNINGTON PENINSULA, VIC - \$12.00 / \$60.00

### RED WINE

2014 BORN & RAISED GRENACHE  
HEATHCOTE, VIC - \$14.00 / \$65.00

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## BEER & CIDER

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BALTER XPA, CURRUMBIN, QLD - \$10.00

LT SMITH BASTARD SON APA, FITZROY, VIC - \$11.00

MOON DOG MACK DADDY DARK ALE, ABBOTSFORD, VIC -  
\$11.00

FLYING BRICK PEAR CIDER, BELLARINE, VIC - \$12.00

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## COCKTAILS

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MIMOSA - \$14.00

KB ELDERFLOWER SPRITZ - \$16.00

FOUR PILLARS GIN  
WITH STRANGELOVE TONIC  
OR GREEN JUICE- \$14.00

SQ1 ESPRESSO MARTINI - \$18.00

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